Jack & Mary's

JELL-O Recipe Book

JACK & MARY GO TO A KITCHEN PARTY

JACK, THE JELL-O PEOPLE WANT OUR WHOLE GANG TO COME OVER AND SEE AN EXHIBIT OF JELL-O DISHES
SWELL! LET'S GET THERE FIRST, BEFORE DON WILSON EATS IT ALL UP!

DOESN'T THAT LOOK LUSH? ORANGES, GRAPEFRUIT AND CRUSHED PINEAPPLE IN — LIME JELL-O!
WE CALL THIS FRUIT SYMPHONY
MAYBE SHE'LL PUT ME IN IT, SO I CAN PLAY MY VIOLIN

RECIPE ON PAGE 5

RECIPE ON PAGE 5

OH JACK, HOW DO YOU MAKE A LOGANBERRY COOLER? GIVE UP? PUT IT IN A BOWL OF ICE
ONE MORE LIKE THAT, MARY, AND PAPA WILL TAKE YOU OUTSIDE!
YES THIS MAKES A LOVELY FIRST COURSE FOR DINNER, IT'S CALLED LOGANBERRY COOLER

RECIPE ON PAGE 13

THAT SUPPER SALAD RING LOOKS LIKE A REAL MEAL TO ME! GRAPEFRUIT— RING AND TUNA SALAD!
O.K JACK— I'LL GIVE YOU A RING SOMETIME! WELL, WELL, LET IT GO— HERE COMES THE GANG!

RECIPE ON PAGE 15

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HERE WE ARE
_WITH OUR TONGUES HANG-ING OUT !
COME IN_ AND WANDER AROUND ! EVERYBODY'S WORKING ON DISHES FOR THE NEW RECIPE BOOK
PRUNE WHIP ISN'T IT ? I'VE ALWAYS WANTED TO KNOW HOW TO WHIP JELLO !
JUST CHILL YOUR DISSOLVED JELL-O UNTIL IT'S SYRUPY_ THEN PUT IT IN A BOWL OF CRACKED ICE, AND BEAT IT !
BEAT IT ? WHAT HAVE WE DONE TO GET KICKED OUT SO SOON?
RECIPE ON PAGE 9
I'M AS CRAZY ABOUT CHERRIES AS A ROBIN ! IF I TOOK JUST ONE TART, DO YOU THINK I'D BE ROBIN ANYBODY ?
MARY! BEHAVE!
THE FILLING FOR THESE EASY CHERRY TARTS IS UNCOOKED, YOU SEE !
RECIPE ON PAGE 11
WELCOME TO THE JELL-O FEST_ STEP RIGHT UP AND BE A GUEST SALADS, ENTREES, AND PUDDINGS, TOO IF YOU HADN'T GOT HERE NOW, THERE WOULDN'T BE ANY FOR YOU
GOSH! I NEVER KNEW YOU COULD MAKE SO MANY THINGS OUT OF JELL-O
JUST GIMME A SPOON !
OH BOY !
HUSH, MARY, DON'T YOU KNOW THERE ARE SPONSORS PRESENT?
Ely

APRICOT AND LIME DESSERT (below)

CLEAR AND FRUITED Desserts

APRICOT AND LIME DESSERT

1 package Lime Jell-O
1 pint hot water
Halves canned apricots
Cream cheese balls

Dissolve Jell-O in hot water. Turn into mold. Chill until firm. Unmold. Garnish with apricot halves and cream cheese balls. Serve with toasted crackers. For salad, serve with mayonnaise. Serves 4.

AUTUMN GLOW

1 package Orange Jell-O
1½ cups hot water
1 cup sliced fresh peaches
½ cup ginger ale

Dissolve Jell-O in hot water. Add the peaches and chill. When slightly thickened, add ginger ale and turn into individual molds. Chill until firm. Unmold. Serve with cream cheese and crackers. Serves 4.

PINEAPPLE BANANA DESSERT

1 package Imitation Raspberry Jell-O
1 cup hot water
1 cup canned pineapple juice
1 banana, sliced

Dissolve Jell-O in hot water. Add pineapple juice. Chill. When slightly thickened, fold in banana. Turn into individual molds. Chill until firm. Unmold and serve with whipped cream. Serves 4.

CARDINAL PEAR MOLD

1 package Cherry Jell-O
1½ cups hot water
½ cup juice from canned or cooked pears
⅛ teaspoon ginger
⅛ teaspoon salt
Pear sections

Dissolve Jell-O in hot water. Add pear juice, ginger, and salt. Turn into individual molds. Chill until firm. Unmold. Garnish with sections of pears. Serves 4.

STRAWBERRY FESTIVAL MOLD

1 package Imitation Strawberry Jell-O
1 pint hot water

Dissolve Jell-O in hot water. Turn into mold. Chill until firm. Unmold. Garnish with fresh unhulled strawberries; then add to each serving a spoonful of mixed fruit, fresh or canned. Serve plain or with cream. Serves 4.

FRUIT SYMPHONY

1 package Lemon or Lime Jell-O
1 cup hot water
1 cup fruit juices and water
Dash of salt
2 cups diced grapefruit (sections free from membrane)
½ cup diced orange (sections free from membrane)
½ cup canned crushed pineapple

Dissolve Jell-O in hot water. Add fruit juices and water and salt. Chill. When slightly thickened, fold in fruit. Turn into individual molds. Chill until firm. Unmold. Serve plain or garnish with whipped cream and orange sections. Serves 8.

FRESH PEAR AND GRAPE DESSERT

1 package Orange Jell-O
1 pint hot water
1 cup halved white grapes, seeded
1 cup diced fresh pears

Dissolve Jell-O in hot water. Chill. When slightly thickened, fold in fruit. Turn into mold. Chill until firm. Unmold. Serve with plain or whipped cream, and garnish with grapes. Serves 6.

LAYERED PEACH AND RASPBERRY MOLD

1 package Orange Jell-O
1 pint hot water
½ cup canned sliced peaches
1 cup fresh raspberries

Dissolve Jell-O in hot water. Arrange sliced peaches in bottom of mold. Pour on Jell-O, being careful not to disarrange peaches. Add raspberries. Chill until firm. Unmold. Serve in slices and garnish with whipped cream, if desired. Or serve as salad with mayonnaise. Serves 6.

LAYERED CHERRIES AND BANANAS

1 package Cherry Jell-O
1 cup hot water
1 cup cherry juice
1 cup seeded, canned white cherries, halved
1 banana

Dissolve Jell-O in hot water. Add fruit juice. Arrange cherries in bottom of mold. Pour on Jell-O, being careful not to disarrange cherries. Slice banana over top of Jell-O and chill until firm. Unmold. Serve plain or with cream. Serves 6.

AMBER RUSSET

1 package Orange Jell-O
1½ cups hot prune juice
Dash of salt
Juice of 1 lemon and maraschino cherry juice to make ½ cup

Dissolve Jell-O in hot prune juice. Add salt and fruit juices. Turn into individual molds. Chill until firm. Unmold. Serve with whipped cream and garnish with maraschino cherries, if desired. Serves 4.

Clever Tricks WITH Jell-O

JELL-O FLAKES

Mold Imitation Raspberry Jell-O in shallow pan. When firm, break into bits with fork. Serve in parfait glasses or on plain Orange Jell-O. Garnish with orange section. Other combinations can be made with different flavors of Jell-O, such as Cherry Jell-O with Lemon Jell-O.

JELL-O FANTASY

Mold Jell-O (any flavor) in parfait glasses. Chill until firm. Pour heavy cream on top; cut Jell-O in several places with a knife, allowing cream to trickle through cuts and form a design. Bring bit of Jell-O to surface as a garnish. Top with fruit or shredded coconut, if desired.

CLEVER TRICKS WITH JELL-O (pages 6 and 7)

JELL-O CUBES

Mold Jell-O (any flavor) in shallow pan. When firm, cut in cubes and serve in sherbet or parfait glasses.

JELL-O FRUIT COCKTAIL

Mold Lime Jell-O in shallow pan. When firm, cut in cubes and serve with melon balls, or diced grapefruit or orange sections, in sherbet glasses. Serve plain or add 3 or 4 tablespoons chilled fruit juice or ginger ale to each serving. Other combinations of Jell-O and fruits may be used. Use warm, sharp knife in cutting Jell-O to avoid tearing edges.

FRUITED JELL-O

Place peach halves or slices in sherbet glasses. Dissolve Lemon Jell-O in hot water. Pour over peaches. Chill until firm. Serve plain or garnish with whipped cream. Other combinations of Jell-O and fresh or canned fruits may be used.

JELL-O WHIP

Dissolve Jell-O (any flavor) in hot water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Pile lightly in sherbet or parfait glasses. Chill until firm. Garnish with fruit.

STRAWBERRY JELL-O TARTS

Dissolve Imitation Strawberry Jell-O in hot water. Chill until slightly thickened; fold in sweetened strawberries. Turn into cold baked tart shells. Chill. Serve plain. For other flavor combinations of Jell-O with fruits, use sweetened orange sections and Orange Jell-O or sweetened raspberries and Imitation Raspberry Jell-O.

SELF-LAYERING JELL-O MOLDS

These are based on the fact that certain fruits sink in liquid and others float. Dissolve Jell-O (any flavor) in hot water. Turn into mold. Add one fruit of each type. The heavy fruits will sink to the bottom; the light ones will float.

These sink in Jell-O:

Apricots, canned
Blackberries, canned
Royal Anne cherries, canned
Maraschino cherries, canned
Peaches, canned
Pears, canned
Pineapple, canned
Raspberries, canned
Grapes, fresh
Prunes, cooked

These float in Jell-O:

Apples, diced
Bananas, sliced
Fresh grapefruit sections
Fresh orange sections
Fresh peaches, sliced
Fresh pears, sliced
Fresh strawberries, halved
Marshmallows
Nut meats, broken

JELL-O À LA MODE

Mold Imitation Strawberry or Imitation Raspberry Jell-O in a shallow pan. When firm, cut in cubes and pile in sherbet glasses. Top each with small mound of vanilla ice cream. Or garnish small servings of vanilla ice cream with Jell-O cubes.

JELL-O MOUNDS

Dissolve Lemon Jell-O in hot water and canned pineapple juice. Turn into individual molds and chill until firm. Unmold on slices of canned pineapple. Or serve Lime Jell-O on grapefruit sections.

CRESTED JELL-O WHIPS (below)

Whips & Creams

CRESTED JELL-O WHIPS

1 package Jell-O (any flavor)
1 pint hot water

Dissolve Jell-O in hot water. Pour 2 tablespoons Jell-O mixture into each of 6 individual molds. Chill until firm. Chill remaining Jell-O until cold and syrupy. Place in bowl of cracked ice; beat with egg beater until fluffy and thick like whipped cream. Pour over firm Jell-O. Chill. Unmold. Garnish with fruits. Serves 6.

CREAMY FIG PUDDING

1 package Lemon Jell-O
1 pint hot water
½ cup heavy cream
¾ cup chopped stewed figs, sweetened

Dissolve Jell-O in hot water. Chill until cold and syrupy; then fold in cream, whipped until thick and shiny, but not stiff. Fold in figs. Chill until slightly thickened. Turn into mold. Chill until firm. Unmold. Top with cream. Serves 8.

FRESH PLUM SNOW

1 package Imitation Raspberry Jell-O
1 pint hot water
1 cup ripe plum pulp
4 tablespoons powdered sugar
2 egg whites, unbeaten

Dissolve Jell-O in hot water. Chill. Combine plum pulp and sugar. When Jell-O is cold and syrupy, place in bowl of cracked ice or ice water, add egg whites, and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in plum pulp and let stand until slightly thickened. Turn into individual molds or pile lightly in sherbet glasses. Chill until firm. Serve with whipped cream or custard sauce, if desired. Serves 12.

MARMALADE BAVARIAN

1 package Orange Jell-O
1¾ cups hot water
¼ teaspoon salt
½ cup heavy cream
⅓ cup orange marmalade

Dissolve Jell-O in hot water. Add salt. Chill until cold and syrupy. Fold in cream, whipped only until thick and shiny, but not stiff. Fold in marmalade. Chill until slightly thickened. Turn into mold. Chill until firm. Unmold. Garnish with whipped cream and additional orange marmalade. Serves 6.

FRESH RASPBERRY BAVARIAN CREAM

1 package Imitation Raspberry Jell-O
1 cup hot water
4 tablespoons sugar
1 cup crushed fresh raspberries
1 cup raspberry juice and water
½ cup cream, whipped

Dissolve Jell-O in hot water. Add sugar to berries and let stand 20 minutes. Drain off juice and add water to make 1 cup. Add to dissolved Jell-O. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in berries and cream. Turn into mold and chill until firm. Unmold. Garnish with raspberries. Serves 12.

For Fresh Strawberry Bavarian Cream, substitute Imitation Strawberry Jell-O and fresh strawberries in the above recipe. Garnish with strawberries.

STRAWBERRY WHIP

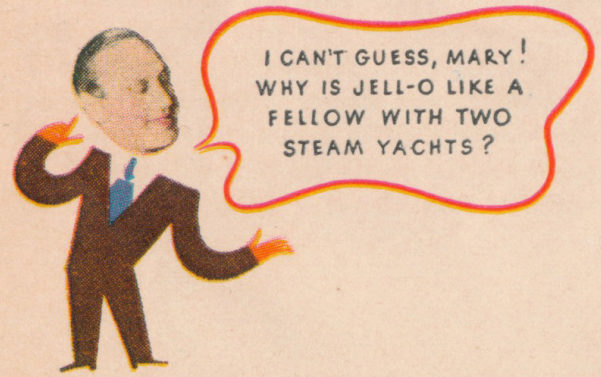
1 package Imitation Strawberry Jell-O
1 cup hot water
1 cup strawberry juice
Dash of salt
⅓ cup sugar
1 cup crushed strawberries

Dissolve Jell-O in hot water. Add strawberry juice and salt. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Add sugar to strawberries and fold into whipped Jell-O. Turn into mold. Chill until firm. Unmold. Serves 10.

PRUNE WHIP

1 package Orange Jell-O
1 pint hot water
¼ teaspoon salt
¼ teaspoon grated orange rind
4 tablespoons sugar
1½ cups cooked prune pulp

Dissolve Jell-O in hot water. Add salt and orange rind. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Add sugar to prune pulp and fold into whipped Jell-O. Pile lightly in sherbet glasses. Chill until firm. Top with whipped cream or custard sauce. Serves 10.



MARMALADE BAVARIAN (page 9)

Puddings & Pastries

FROZEN STRAWBERRY DESSERT

1 package Imitation Strawberry Jell-O
1 pint hot canned pineapple juice
4 tablespoons sugar
1 cup crushed strawberries
1¾ cups cream, whipped

Dissolve Jell-O in hot juice. Chill. When cold and syrupy, place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Add sugar to strawberries and let stand 10 minutes. Fold into whipped Jell-O; fold in whipped cream and turn into freezing trays of automatic refrigerator and let stand 3 to 4 hours, or until frozen. Or turn into 2-quart container, cover with waxed paper, press cover tightly down over paper, and pack in equal parts ice and salt for 3 to 4 hours. Makes about 2 quarts.

JELL-O PLUM PUDDING

1 package Lemon or Cherry Jell-O
Dash of salt
½ teaspoon cinnamon
¼ teaspoon cloves
1 pint hot water
¾ cup finely cut raisins
¾ cup finely cut cooked prunes
¼ cup finely cut citron
¾ cup finely cut nut meats
¾ cup Grape-Nuts

Combine Jell-O, salt, and spices; add hot water and stir until Jell-O is dissolved. Chill. When slightly thickened, fold in combined fruits, nuts, and Grape-Nuts. Turn into mold. Chill until firm. Unmold. Serve with foamy sauce or with whipped cream flavored with nutmeg. Serves 10.

Note: One-fourth cup brandy may be added with fruits, if desired.

FRESH CHERRY JELL-O TARTS

½ cup sugar
1 quart fresh sour cherries, pitted
1 package Cherry Jell-O
1 cup hot water
1 cup cream, whipped
9 baked 3½-inch tart shells

Add sugar to cherries and let stand 10 minutes. Dissolve Jell-O in hot water. Pour over cherries. Chill until Jell-O begins to thicken. Fold 4 tablespoons thickened Jell-O into whipped cream. Chill. Place layer of whipped cream in bottom of each tart shell and chill about 10 minutes. Cover with layer of jellied cherries, pressing stem-end of each cherry lightly into cream. Add thickened Jell-O to fill shell. Chill a few minutes longer and serve plain or with topping of additional whipped cream. (Custard cream filling may be substituted for whipped cream in bottom of tart shells.)

JELL-O CHIFFON PIE

3 egg yolks, slightly beaten
½ cup sugar
1 cup water
1 package Lemon or Lime Jell-O
3 tablespoons lemon juice
1½ teaspoons grated lemon rind
Dash of salt
3 egg whites
1 baked 9-inch pie shell

Combine egg yolks and 4 tablespoons sugar in top of double boiler, mixing well. Add water and blend. Cook over hot water until mixture coats spoon, stirring constantly. Remove from fire. Add Jell-O and stir until dissolved. Add lemon juice and rind. Chill until slightly thickened. Add salt to egg whites and beat until foamy; then add remaining 4 tablespoons sugar gradually, and continue beating until stiff. Fold slightly thickened Jell-O into egg whites. Pour into cold baked pie shell. Chill until firm. Serve plain or garnish with border of whipped cream.

PINEAPPLE PIE

1 package Lemon Jell-O
2 tablespoons sugar
¼ teaspoon salt
1 cup boiling water
2 egg yolks
1 cup canned pineapple juice
1¼ cups drained canned crushed pineapple
1 baked 9-inch pie shell

Combine Jell-O, sugar, salt, and 2 tablespoons water. Add egg yolks and stir well. Add remaining water gradually, stirring until Jell-O is dissolved. Add pineapple juice. Chill. When slightly thickened, fold in pineapple. Turn into cold pie shell and chill until firm. Serve plain or garnish with whipped cream and sprinkle with Baker's Coconut, if desired.

LAYERED PEACH AND RASPBERRY MOLD (page 5)

Fruit Salads

MELON AND RASPBERRY SALAD

1 package Lemon Jell-O
1 pint hot water
1 cup cantaloupe or honeydew melon, cut in ½-inch balls
1 cup fresh raspberries

Dissolve Jell-O in hot water. Chill. When slightly thickened, fold in melon balls and raspberries. Turn into ring mold. Chill until firm. Unmold. Serves 6.

CIDER AND CRANBERRY RELISH

1 package Imitation Strawberry Jell-O
1 cup hot sweet cider
1 cup hot cranberry juice
¼ teaspoon salt

Dissolve Jell-O in hot fruit juices and add salt. Turn into half-size individual molds. Chill until firm. Unmold. Serve as relish on cold meat plate or with broiled fish, or chicken. Makes 8 half-size molds.

JELLIED WALDORF SALAD

1 package Lemon Jell-O
1 pint hot water
4 teaspoons vinegar
½ teaspoon salt
1 cup diced celery
1 cup diced apples
¼ cup broken pecan meats
¼ cup mayonnaise

Dissolve Jell-O in hot water. Add vinegar and ¼ teaspoon salt. Chill until slightly thickened. Season celery and apple with ¼ teaspoon salt; fold into slightly thickened Jell-O. Add pecans. Add to mayonnaise, mixing well. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with additional mayonnaise, if desired. Serves 6.

EMERGENCY FRUIT SALAD

1 package Orange Jell-O
1 pint hot water
1 orange, sections free from membrane
1 banana, sliced

Dissolve Jell-O in hot water. Pour about ⅓ of Jell-O into mold. Chill until firm. Chill remaining Jell-O until slightly thickened. Fold in orange sections and banana. Turn into mold over firm Jell-O layer. Chill until firm. Unmold. Serve on crisp lettuce and garnish with mayonnaise for salad, or serve plain or with whipped cream for dessert. Serves 6.

JELLIED LOGANBERRY COOLER

¾ cup hot water
¾ cup hot loganberry juice
1 package Orange Jell-O
½ cup ginger ale

Combine hot water and loganberry juice. Add Jell-O and stir until dissolved. Cool and add ginger ale. Turn into individual molds. Chill until firm. Unmold. Garnish with mayonnaise. Serves 4.

For an appetizer, turn Jell-O mixture into shallow pan; chill until firm. Cut in cubes or break into bits with fork; pile in low cups or cocktail glasses. Garnish with berries or orange slices and fresh mint; set cups in bowls of shaved ice. Serves 6.

CALIFORNIA SPECIAL SALAD

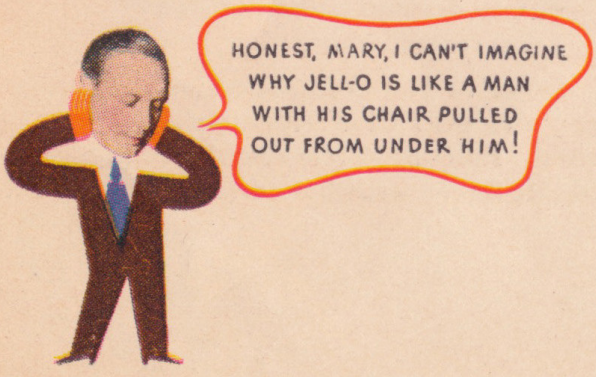
1 package Lemon Jell-O
1 cup hot water
1 cup cherry juice and water
¼ teaspoon salt
1 cup finely cut white cherries
½ cup chopped nut meats
½ cup diced celery
2 tablespoons pimiento strips

Dissolve Jell-O in hot water. Add cherry juice and water, and salt. Chill. When slightly thickened, fold in remaining ingredients. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Serves 6.

SPICED JELLIED APRICOTS

¾ cup apricot juice
¼ cup vinegar
½ cup sugar
12 cloves
1 stick cinnamon
12 canned apricot halves
1 package Orange Jell-O

Combine apricot juice, vinegar, sugar, cloves, and cinnamon and bring to a boil. Add apricots and simmer 10 minutes. Remove apricots from syrup. Strain. Add hot water to syrup to make 1 pint. Dissolve Jell-O in hot liquid. Chill until slightly thickened. Arrange apricot halves in individual molds. Pour Jell-O mixture over apricots. Chill until firm. Unmold. Serve as relish with meat course, or as dessert, plain or with cream. Serves 6.



SUPPER SALAD RING (page 15)

Vegetable Salads & Entrées

CUCUMBER PINEAPPLE SALAD

1 package Lime Jell-O
1 pint hot water
1 slice canned pineapple, cut in wedges
1 cup diced cucumber

Dissolve Jell-O in hot water. Arrange pineapple wedges in bottom of mold. Pour on Jell-O, being careful not to disarrange pineapple. Add cucumber. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Serves 6.

HORSE-RADISH RELISH

1 package Lemon Jell-O
1 cup hot water
1 tablespoon vinegar
¾ teaspoon salt
¾ cup drained horse-radish
1 cup cream, whipped

Dissolve Jell-O in hot water. Add vinegar and salt. Chill. When slightly thickened, fold in horse-radish and cream. Mold. Serve with baked ham. Serves 10.

SUPPER SALAD RING

1 package Lime Jell-O
1 cup hot water
⅛ teaspoon salt
1½ cups grapefruit sections
1 cup grapefruit juice and water
Tuna fish salad

Dissolve Jell-O in hot water. Sprinkle salt over grapefruit; drain thoroughly, add water to juice to make 1 cup, and add to Jell-O. Chill. When slightly thickened, fold in grapefruit. Turn into ring mold; chill until firm. Unmold. Garnish with celery leaves. Fill center with tuna fish salad. Serve with mayonnaise. Serves 6.

CARROT AND CABBAGE SALAD

1 package Lemon Jell-O
1 pint hot water
2 tablespoons vinegar
1 teaspoon salt
1 cup grated carrots
1 cup finely shredded cabbage

Dissolve Jell-O in hot water. Add vinegar and ½ teaspoon salt. Chill until slightly thickened. Season carrots and cabbage with ½ teaspoon salt; fold into slightly thickened Jell-O. Turn into individual molds. Chill until firm. Unmold. Serve on water cress with mayonnaise. Garnish with grated carrots. Serves 6.

SPICED RELISH AND COLD MEAT PLATE

6 cloves
2¼ cups water
1 package Lemon Jell-O
½ teaspoon salt
1½ cups India relish
1 teaspoon drained horse-radish

Boil cloves in water 3 minutes. Remove cloves. Dissolve Jell-O in 1 pint of this hot liquid. Add salt. Chill. When slightly thickened, fold in relish and horse-radish. Turn into half-size individual molds. Chill until firm. Unmold. Or turn into loaf pan. Chill until firm. Unmold and cut in cubes. Serves 12.

Prepare luncheon plate of sliced liverwurst or cold meat loaf, rye bread sandwiches or potato chips, and a Jell-O mold, unmolded on crisp lettuce. Garnish plate with green pepper rings and stuffed olives.

GRAPEFRUIT OLIVIA SALAD

1 package Lemon Jell-O
1 pint hot water
4 teaspoons vinegar
½ teaspoon salt
¾ cup diced celery
1 cup diced grapefruit
(sections free from membrane)
4 stuffed olives, thinly sliced

Dissolve Jell-O in hot water. Add vinegar and ¼ teaspoon salt. Chill until slightly thickened. Season celery with ¼ teaspoon salt; add grapefruit. Fold into slightly thickened Jell-O. Add olives. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise, if desired. Serves 6.

CUCUMBER RELISH

1 package Lime Jell-O
1¾ cups hot water
¼ cup vinegar
½ teaspoon salt
Dash of pepper
½ teaspoon scraped onion
2 cups drained, chopped cucumber

Dissolve Jell-O in hot water. Add vinegar and ¼ teaspoon salt. Chill. Add ¼ teaspoon salt, pepper, and onion to cucumber. When Jell-O is slightly thickened, fold in cucumber mixture. Turn into half-size individual molds. Chill until firm. Unmold. Makes 12 half-size molds.

CREAMY PIMIENTO RING

1 package Lemon Jell-O
1½ cups hot water
1½ teaspoons vinegar
½ teaspoon salt
½ cup milk
¼ teaspoon paprika
1 teaspoon scraped onion
½ cup mayonnaise
½ cup grated American cheese
⅓ cup chopped pimientos

Dissolve Jell-O in hot water. Add vinegar and salt. Chill. Add milk, paprika, and onion to mayonnaise and beat with rotary egg beater to blend. When Jell-O is slightly thickened, beat in mayonnaise mixture. Then fold in cheese and pimiento. Turn into ring mold. Chill until firm. Unmold. Garnish with crisp water cress and serve with dressed cucumbers or chilled ripe tomatoes. Serves 6.

SALMON MOLD

1 package Lemon Jell-O
1 pint hot water
3 tablespoons vinegar
½ teaspoon salt
4 teaspoons drained horse-radish
1 cup flaked salmon
1 cup cooked peas, fresh or canned
1 cup cooked diced carrots

Dissolve Jell-O in hot water. Add vinegar and ¼ teaspoon salt. Pour small amount of Jell-O in bottom of loaf pan. Chill until firm. Chill remaining Jell-O until slightly thickened. Add ¼ teaspoon salt and horse-radish to salmon and vegetables and mix very lightly. When remaining Jell-O is slightly thickened, fold in fish and vegetable mixture. Turn into loaf pan over firm Jell-O layer. Chill until firm. Unmold and cut in squares. Serve on crisp lettuce. Garnish with mayonnaise and sprigs of parsley. Serves 8.

CHICKEN SALAD MOLD

1 package Lemon Jell-O
1¾ cups hot chicken stock, free from fat
2 tablespoons vinegar
½ teaspoon salt
Dash of cayenne
1 cup diced chicken
1 cup chopped celery
2 tablespoons chopped green pepper

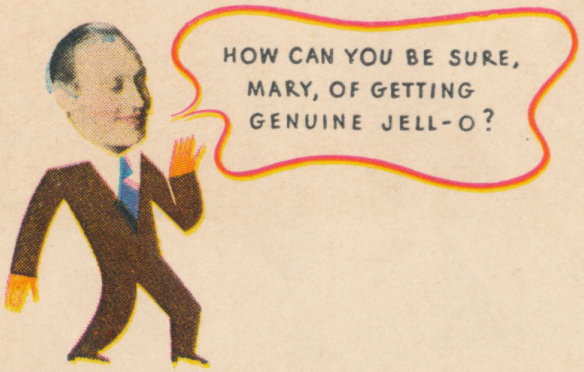
Dissolve Jell-O in hot chicken stock. Add vinegar, ¼ teaspoon salt, and cayenne. Chill. Combine chicken, celery, green pepper, and remaining ¼ teaspoon salt. When Jell-O is slightly thickened, fold in chicken mixture. Turn into loaf pan. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Serves 6.

For an attractive buffet service, serve Chicken Salad Mold on chicory, escarole, or water cress with the following: mayonnaise, and a relish plate of stuffed and ripe olives, celery hearts, and radish roses; hot buttered rolls or sandwiches; and scalloped potatoes or potato chips.

BEET LUNCHEON SALAD

1 package Lemon Jell-O
1 pint hot water
3 tablespoons vinegar
1 teaspoon salt
1½ cups diced cooked beets
1½ cups shredded cabbage
¼ cup diced green pepper
½ teaspoon scraped onion

Dissolve Jell-O in hot water. Add vinegar and ½ teaspoon salt. Chill until slightly thickened. Season beets, cabbage, and green pepper with ½ teaspoon salt; add onion. Fold into slightly thickened Jell-O. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise and slices of hard-cooked egg or stuffed egg. Serves 8.



CRESTED TOMATO SALAD

1 package Lemon Jell-O
1 pint hot water
4 teaspoons vinegar
½ teaspoon salt
¾ cup diced celery
¾ cup diced cucumber
1 small tomato

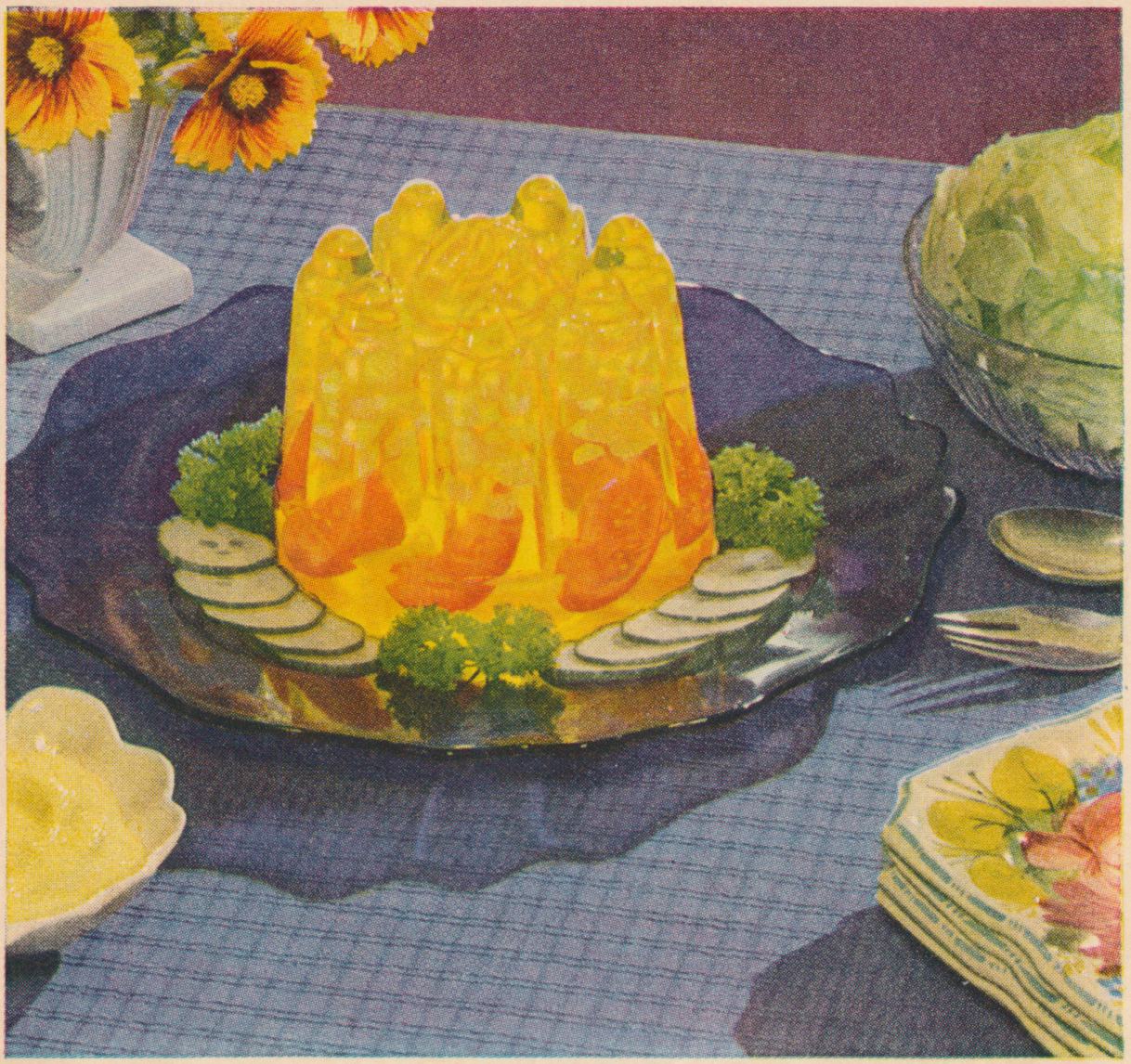
Dissolve Jell-O in hot water. Add vinegar and ¼ teaspoon salt and chill until slightly thickened. Season celery and cucumber with ¼ teaspoon salt; fold into ½ of thickened Jell-O. Turn into mold and chill until firm. Cut tomato in wedges. Fill mold with remaining thickened Jell-O and arrange tomato wedges in it. Chill until firm. Unmold and garnish with thin cucumber slices and parsley. Serves 6.

CELERY AND CARROT SALAD

1 package Orange Jell-O
1 pint hot water
2 teaspoons vinegar
¼ teaspoon salt
½ cup mayonnaise
½ cup diced celery
1 cup grated raw carrots

Dissolve Jell-O in hot water. Add vinegar and ⅛ teaspoon salt and chill until slightly thickened. Fold ½ of Jell-O into mayonnaise; add celery and turn into individual molds or ring mold. Chill until firm. Season carrots with ⅛ teaspoon salt. Fold into remaining slightly thickened Jell-O and pour over firm Jell-O in molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Serves 6.

CRESTED TOMATO SALAD (above)



STRAWBERRY FESTIVAL MOLD (page 5)

TART CRANBERRY SALAD

1 package Lemon Jell-O
⅓ cup sugar
1 pint hot water
2 cups raw cranberries
1 cup diced red apples

Dissolve Jell-O and sugar in hot water. Chill. Put cranberries through food chopper. When Jell-O is slightly thickened, fold in cranberries and apples. Turn into molds. Chill until firm. Unmold on crisp lettuce or romaine and serve with tart mayonnaise. Serves 8.

CABBAGE AND APPLE SALAD

1 package Lemon Jell-O
1 pint hot water
4 teaspoons vinegar
½ teaspoon salt
1 cup shredded cabbage
1 cup diced apples
¼ cup chopped sweet pickles

Dissolve Jell-O in hot water. Add vinegar and salt. Chill until slightly thickened. Fold in cabbage, apples, and pickles. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Serves 6.

Jell-O Ices

A GRAND NEW IDEA

Now you can make delicious "caterer's" ices and sherbets in your refrigerator trays —with simple, inexpensive Jell-O for the success ingredient!
They'll be smooth as satin. None of those ice crystals that you've always thought couldn't be avoided in home-refrigerator ices. A large group of women have already tested these new recipes — and everyone says they're simply marvelous!

JELL-O FRUIT ICES

¾ cup sugar
1 cup water
1 package Jell-O
2 cups water
1 cup fruit juice or fruit
1 to 2 tablespoons lemon juice

Combine sugar and 1 cup water and boil 2 minutes. Remove from fire and dissolve Jell-O in hot syrup. Add 2 cups water and fruit juices. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. When partially frozen, turn into cold bowl and beat with rotary egg beater until blended and fluffy. Return to tray and continue freezing, stirring every 30 minutes until mixture holds its shape; then freeze until firm. Freezing time: 5 to 6 hours. Makes about 1½ quarts.

Jell-O Raspberry Ice

Use 1 package Imitation Raspberry Jell-O, 1 cup of canned raspberries, drained, and 2 tablespoons lemon juice. Drained raspberries may be pressed through sieve to remove seeds, if desired.

Jell-O Strawberry Ice

Use 1 package Imitation Strawberry Jell-O, 1 cup crushed strawberries, and 2 tablespoons lemon juice in this recipe.

Jell-O Grape Ice

Use 1 package of Lemon Jell-O, 1 cup grape juice, and 2 tablespoons lemon juice.

Jell-O Orange Ice

Use 1 package of Orange Jell-O, 1 cup of orange juice, and 2 tablespoons lemon juice in this recipe.

Jell-O Pineapple Ice

Use 1 package Imitation Strawberry Jell-O, 1 cup canned pineapple juice, and 1 tablespoon lemon juice in this recipe.

JELL-O MILK ICES

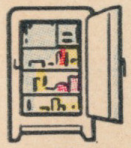
Substitute 2 cups milk for 2 cups water in the preceding recipe for Jell-O Fruit Ices. Combine sugar and 1 cup water and boil 2 minutes. Remove from fire and dissolve Jell-O in hot syrup. Add fruit juices. Turn into freezing tray of automatic refrigerator, setting control for the coldest freezing temperature. When partially frozen, turn into cold bowl and beat with rotary egg beater until fluffy and thick. Add 2 cups milk and beat until blended. Return to tray and continue freezing, stirring every 30 minutes until mixture holds its shape; then freeze until firm. Freezing time: 5 to 6 hours. Makes about 1½ quarts ice.

To Measure: Use standard measuring cup. Allow 1 pint (2 cups) liquid to 1 package of Jell-O. Fruit juice may be used for all or part of liquid. (Raw pineapple cannot be used successfully. Use cooked or canned pineapple.) One package contains 8 level tablespoons of Jell-O.

To Dissolve: Jell-O dissolves in hot liquid—120° F. The liquid does not need to be boiling in order to dissolve the Jell-O completely. Pour exact amount of hot liquid on Jell-O and stir until all Jell-O is completely dissolved.

To Mold: A metal mold chills more quickly than one of enamel or earthenware. Turn Jell-O into mold and chill in mold until firm. (The tiny bubbles which appear on the surface of dissolved Jell-O are due to the air in the water. They soon disappear, leaving your Jell-O brilliantly clear and sparkling.)

To Mold Fruits and Vegetables: Chill dissolved Jell-O until slightly thickened; then fold in fruits or vegetables. They will remain evenly suspended. In general, 1 pint (2 cups) prepared fruits or vegetables are used with 1 pint of Jell-O mixture.



To Chill: Jell-O can be placed in the refrigerator for chilling as soon as it is dissolved. For very quick chilling, place the mold in pan of cracked ice and salt, ice water, or snow. Jell-O dishes may be chilled successfully in about 1 hour if placed in freezing trays of automatic refrigerator. Chill; do not freeze.

To Make Jell-O Whips: Chill dissolved Jell-O until cold and syrupy. Place in a bowl of cracked ice; whip with rotary egg beater until fluffy and thick like whipped cream.

To Make Jell-O Creams: Jell-O creams have a beautiful lustre and require much less cream than most desserts of this type. Use either of the following methods:

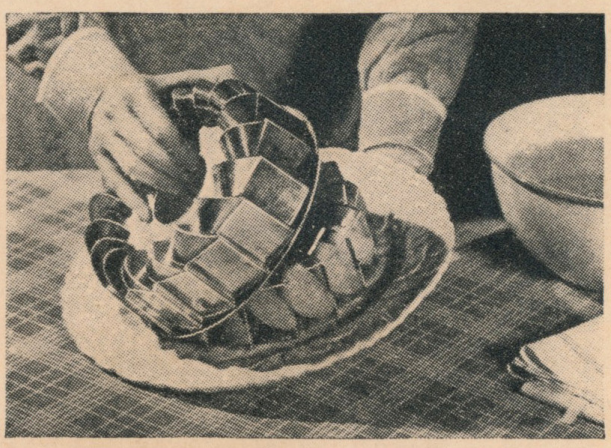
For Smooth, Satiny Creams: Chill dissolved Jell-O until cold and syrupy; whip cream until thick and shiny but not stiff and dull. Combine and mold.

For Fluffy, Spongy Creams (with larger volume): Whip Jell-O as well as cream before combining. (See directions above for making Jell-O Whips.) Fold the whipped cream carefully into the whipped Jell-O and mold.

To Make Jell-O Pastries: For tart shells, cut pastry with 5-inch floured cooky cutter. Fit on outside of upturned tart or muffin pans. Trim edges, prick with fork, and bake in hot oven (450° F.) 10 to 15 minutes. For pie shell, line 9-inch pie plate with pastry, prick with fork, and bake in hot oven (450° F.) 15 minutes, or until delicately browned.

To make fillings for Jell-O pastries, use fresh fruits: strawberries, raspberries, and orange sections; or canned fruits: sliced peaches, pineapple wedges, and sour red cherries. Sweeten fruit. Dissolve Jell-O in hot fruit juice and water, add dash of salt. Pour over fruit. Chill until slightly thickened, then turn into cold pie or tart shells and chill until firm. Serve plain or garnish with whipped cream.

To Layer and Decorate Molds: Chill each layer of Jell-O until firm before adding dissolved Jell-O mixture for next layer. Arrange design on layer of clear Jell-O. Cover with enough cold liquid Jell-O to anchor design. Chill until firm. Add remaining Jell-O, pouring carefully in a fine stream against a tablespoon to avoid disarranging design.



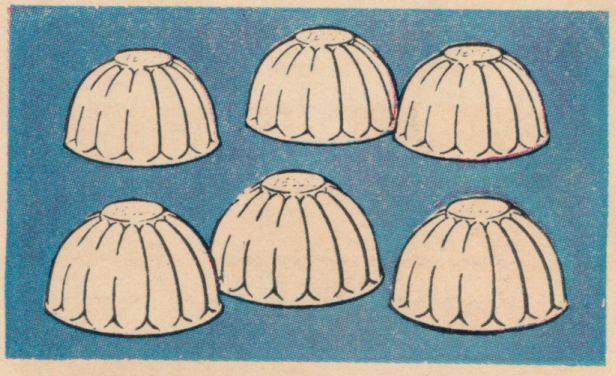
To Unmold Jell-O: Dip the mold to the rim in warm—not hot—water. Hold a moment, remove, and dry outside of mold with clean towel. Cover mold with serving plate and invert both plate and mold. Then raise one side of mold slightly so as to allow air to get under Jell-O. Give mold a sharp shake. Lift off mold. Repeat, if necessary.

YOURS AT A BARGAIN PRICE

Give Extra Beauty to Jell-O Dishes with these Jell-O Molds

6 aluminum Jell-O molds, individual size, all alike . . . . **or**

1 aluminum Jell-O ring mold, large size, serves 6 . . . **only 25c**



Jell-O is so gay and sparkling—each portion deserves to be turned out in style. These dainty aluminum molds will do it! Just look at the colorful illustration on page 8 and see what beautiful effects you can get with individually molded Jell-O. We're able to offer you these sturdy, smooth aluminum molds at such an inviting price because we buy them in such large quantities. The individual molds are big enough to hold a generous portion of Jell-O, either plain, or with other ingredients in it. . . . Write for these molds today. Enclose 25¢ for *either* 6 individual molds or 1 large mold. Enclose 50¢ if you wish to receive both the set of individual molds and the large mold. *Address General Foods, Dept. JM-3, Battle Creek, Michigan.* (In Canada, address General Foods, Ltd., Cobourg, Ontario.)

Jack Benny

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